

Abstract

The inventive method comprises steps of washing out pre-sorted sea urchin eggs by a water at temperature up to 20°C, flooding said urchin eggs with a water-alcohol mixture having 28% to 70% vol. of alcohol and the volume ratio is equal to 1:8-25 respectively at temperature 25-35°C. Afterwards, said mixture is infused at said temperature during 1-4 days and then settled at fallen temperature about 10°C until the clarification thereof. Said process conditions make it possible to save all biological-active substances contained in natural sea urchin eggs with minimum time and labor costs. The inventive liquor can be used as a strong alcohol beverage exhibiting unique organoleptic properties and as medical and prophylactic remedy.